



***Clark County Health Department***

**ESPRESSO CART PACKET**

***Before you begin operating or change ownership of an espresso cart, you must provide the following information to:***

Clark County Health Department  
Environmental Health Division/Food Program  
1950 Fort Vancouver Way, Suite B  
PO Box 9825  
Vancouver WA 98666-8825  
Hours of Operation: 8:00 a.m. to 4:30 p.m.

**1. PLAN REVIEW APPLICATION**

Complete the yellow Plan Review Application form.

**2. PERMIT APPLICATION**

Complete the green Food Service Establishment Permit Application form.

**3. MENU**

Provide a menu or a list of the foods to be served from the cart. List food vendors.

**4. METHOD OF FOOD PREPARATION**

Provide information on beverage and food preparation.

**5. PLAN REVIEW FEE**

Pay the non-refundable plan review fee. The permit fee is to be paid after the pre-opening inspection.

**6. CART PLAN**

Provide a schematic drawing, to an approximate quarter inch scale, of the proposed cart. This drawing must show the location of the following:

- Location of the hand wash sink
- Location of the hot water heater and provide a spec sheet
- Location and size or capacity of the wastewater tanks
- Location, size and type (i.e., stainless steel) of the potable water tanks
- The type and brand of refrigeration units. These must be NSF refrigeration units
- Provide a brief description of the finish on the countertops and floor.

## **7. EQUIPMENT AND UTENSIL CLEANING AND SANITIZING**

Provide a three-compartment sink to clean the equipment and utensils. If utensils will be washed at another licensed food service establishment, provide a letter of agreement to use their facilities.

## **8. WASTEWATER DISPOSAL**

State the location of the mop sink used for wastewater disposal. Provide a letter of agreement to use this facility. If an RV dumpsite is used for wastewater holding tank disposal, a letter of agreement and site address for the facility must be provided.

## **9. TOILET FACILITIES LOCATION**

Provide the location of toilet(s) to be used by your employees. Provide a letter of agreement to use these facilities.

***The above items must be submitted when you pay for your plan review.***

If any of these items are omitted, your review will be held until all items are received. When your plan review has been approved and you receive your plan approval letter you must:

### **1. MAKE AN APPOINTMENT FOR A PRE-OPENING INSPECTION.**

Before you open for food/beverage service, you must have a pre-opening inspection. Please call (360) 397-8428 at least a week in advance to arrange this onsite inspection.

### **2. PAY FOR YOUR PERMIT.**

You must pay your permit fee at the Environmental Health counter, 1950 Fort Vancouver Way, between 8:00 a.m. and 4:30 p.m., Monday through Friday.

***Compliance is required with the Rules and Regulations of the State Board of Health Standards for Food Service. WAC 246***

## **WATER SUPPLY**

Provide water and ice from a source approved under WAC 246-290 and monitored according to standards. WAC 246-215-120 (1)

## **SEWAGE SYSTEM**

Provide that all liquid wastes, including ice melt, are disposed into an approved sewage disposal system or stored in a waste water retention tank that is at least 15% more capacity than the water tank. WAC 246-215-120 (2). WAC 246-215-160 (10)

## **FOOD SOURCE**

All food, including ice, must be from an approved source or commissary and all prepackaged foods must be properly labeled. WAC 246-215-160 (3)

## **STORAGE AND DISPLAY OF FOODS**

All foods and utensils must be stored at least six inches off the ground. Protect food from contamination by insects, rodents and dust by the use of a sneeze guard, display case or other effective measures. WAC 246-215-030 (1)

## **REFRIGERATION**

Provide NSF refrigeration units sufficient for all necessary foods. WAC 246-215-070 (2) (6) (7) (8)

## **THERMOMETERS**

Provide all refrigeration equipment with thermometers accurate to  $\pm 3^{\circ}\text{F}$ . WAC 246-215-070. Provide a metal stem thermometer accurate to  $\pm 3^{\circ}\text{F}$  to monitor hot and cold food temperatures. WAC 246-215-070.

## **HAND WASH SINK**

Provide a hand wash sink which is accessible, convenient and **used exclusively for hand washing**. The hand wash sink shall have hot and cold water provided through a **mixing faucet**. Provide a soap dispenser and single use paper towels at the sink. WAC 246-215-160 (12)

## **PLUMBING**

Any hose used to fill tanks must be food grade or approved for potable water use. The hose must be retractable, stored in a sanitary manner off the ground and used for no other purpose than for potable water. Plumbing must be sized, installed and maintained in accordance with applicable State and local plumbing codes. WAC 246-215-120 (3)

## **DISH WASHING FACILITIES**

Provide a location for the cleaning and sanitizing of equipment and utensils, either a two-compartment sink or a three-compartment sink with a drain board. WAC 246-215-090

## **EQUIPMENT AND UTENSILS**

Provide that equipment and utensils are cleanable, durable, in good repair and in conformance with the current standards and listing of the National Sanitation Foundation. WAC 246-215-090

## **SINGLE SERVICE WARE**

Only single service articles may be provided for use by the consumer. WAC 246-215-160

## **SANITIZING SOLUTION**

Provide a wiping cloth stored in an approved sanitizing solution at all times to clean up food spills, wipe work surfaces, counters, equipment, utensils or food workers' hands. WAC 246-215-100 (6)

## **LOCATION**

Provide the cart location so there is no overhead contamination. The floor/ground must be concrete, asphalt, or a cleanable surface with minimal dust or mud contamination. WAC 246-215-190 (5)

## **SMOKING**

The use of tobacco is prohibited in areas where food is served, stored, or where utensils are cleaned or stored. WAC 246-215-080 (4)

## **GARBAGE STORAGE**

Provide leak proof, vermin proof, covered containers. Provide for appropriate frequency of garbage pickup. WAC 246-215-130

## **TOILETS**

A toilet must be readily accessible and available within at least 200 feet of the food service establishment. Toilet facilities must have a hand-washing sink with a mixing faucet, single service soap and towel dispensers. WAC 246-215-120 (5) (6)

### **FOOD AND BEVERAGE WORKER CARDS**

All food and beverage service workers must obtain and maintain a valid Washington State Food and Beverage Worker card. The card must be onsite and available for inspection. WAC 246-215-080. For Food and Beverage Worker testing times and information, call (360) 397-8435.

***If you have any further questions, please call the Clark County Health Department Food Program at (360) 397-8428.***